Oysteria

CHRISTMAS MENU

TWO COURSES 45

Two courses, including a Christmas cracker & glass of Prosecco

THREE COURSES 55

Three courses, including a Christmas cracker & glass of Prosecco

To book your Christmas party please email us at **bookings@oysteria.co.uk**
Minimum 48 hours required – All prices listed are per person – T&C's APPLY

VEGAN options available on request

Before ordering please speak with a member of staff if you have any food allergy or intolerance.

A discretionary service charge of 12.5% will be added to your bill, however, for groups of 6 or more this charge is compulsory.

STARTERS

SPARKLE OYSTERS — GF
Three oysters topped with caviar & champagne vinaigrette

MERRY ONION SOUP — V / GF*
Slow cooked onion soup served with cheesy garlic bread

SCALLOPS IN BLANKET — GF
Seared Scallops wrapped in Pancetta, Cauliflower silky puree & Leeks batonette

GAMBERI ALL THE WAY — GF*
King Prawns sauteed in rich Cherry Tomatoes & Chili sauce served with Bread for dipping

THREE WISE BRUSCHETTE — V*
Classic / Pumpkin, Gorgonzola & Walnuts/ Anchovies & Butter

MAINS

A CHRISTMAS STORY — GF*
Roasted Turkey, Yorkshire pudding, sautéed Brussels sprouts, roast Potatoes & Carrots
Pigs in Blanket served with cranberry sauce & gravy

FESTIVE COD CASSEROLE — GF
Classic Italian Cod in rich Cherry tomatoes sauce, black Olives & Capers

LINGUINE GAMBERI & PISTACCHIO
Fresh Linguine with home-made Pistachio Pesto & Tiger Prawns

LAMB SHANK NOEL — GF*
Slow cooked lamb shank, served with mashed potatoes & rich savory gravy

PUMPKIN & GORGONZOLA LASAGNA — V
Layered with Walnuts & creamy Bechamel

DESSERTS

PANETTONE EXPRESS — V
Layers of buttery Panettone slices, topped with a rich warm Custard & Festive Spices

PISTACHIO TIRAMISU — V
Coffee & liquor soaked savoiardi layered with Pistachio cream & Mascarpone

ITALIAN STYLE BROWNIE — GF / V
Warm Chocolate & Almond Caprese cake served with one scoop of Vanilla Gelato

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Mollusce, Sulphites, Lupin, Peanuts, Wheat.
Some gluten free options come with bread that contains gluten, please notify your waiter of allergens. A discretionary service charge of 12.5% will be added to your bill

V VEGETARIAN - GF GLUTEN FREE - A ALCOHOL - GF* GLUTEN FREE AVAILABLE - V* VEGETARIAN AVAILABLE